

Urrev36 -- 05/05/2000

EXPORT REQUIREMENTS FOR RUSSIA

ELIGIBLE/INELIGIBLE PRODUCT

A. Eligible

1. Poultry and poultry products (including bulk-packed ground poultry)
2. Beef and beef products
3. Pork and pork products - Exporters should be aware that the Russian Federation may require raw pork to be further processed in Russia
4. Processed products intended for export to the Russian Federation must comply with USDA standards and regulations.
5. Horsemeat

B. Ineligible

1. Red meat - Importation of ground red meat, packaged in bulk form or in the form of meat patties, is prohibited by the Russian authorities.
2. Beef products originating from beef animals raised in the counties of States which have had confirmed bovine cases of vesicular stomatitis (vs) within the last 12 months.
3. Lamb, sheep, and goat products*

Note: It is the responsibility of the exporter to monitor outbreak information provided by APHIS , available on the Internet at the following website: www.aphis.usda.gov/vs/ep/. After verifying that the origin of animals meets Russian requirements, the exporter may be requested by FSIS to provide a statement to FSIS on company letterhead to the effect that the animals from which the beef is derived did not originate from any of the county (ies) which were determined by APHIS to have a positive finding of bovine vesicular stomatitis within the last 12 months. The FSIS veterinarian may request this statement before signing FSIS Form 9450-5.

3. Consumer size packages of ground poultry, mechanically deboned poultry, and giblets are not eligible for export to Russia.
4. Fresh/frozen poultry products originating from birds grown in the following counties are ineligible for export to Russia due to an outbreak of infectious laryngotracheitis:
 - a. TEXAS, Counties of Milan, Bell, Falls, Robertson, Burleson, Lee, and Williamson
 - b. OHIO, Counties of Auglaize, Darke, Mercer, Miami, Montgomery, Preble, Shelby, and Van Wert

FACILITY REQUIREMENTS

A. Poultry - The requirements for poultry processing and cold storage facilities are outlined in the ["US-Russian Criteria for Processing and Refrigeration Facilities Exporting Poultry to the Russian Federation"](#). Copies can also be obtained from the FSIS Technical Service Center (TSC), Import/Export Division at (402) 221-7400.

B. Pork. - The following requirements are to be used as guidelines in swine slaughter plants seeking

approval for export to the Russian Federation:

1. Workers from processing departments should not share locker rooms, lunch rooms, and welfare facilities with workers from the slaughter and livestock departments.
2. Boot wash facilities should be available, and used by workers as they leave and return to their work stations.
3. Livestock holding pens should be cleaned and washed after each group of animals is removed. Pens should have a separate drainage system, i.e. waste water should not drain from one pen to the next.
4. The suspect pen should be located next to the receiving ramp.
5. The suspect pen should have solid partitions and a separate drainage system. Waste water from the suspect pen should not drain into pens used for healthy animals. Restraining equipment and sufficient lighting should be provided.
6. Dead animals should be collected in an area that is capable of being secure with a padlock, washed, and sanitized with the waste water draining into a drainage system.
7. The equipment used in transporting dead animals to the inedible rendering facilities should only be used for that purpose. This equipment should be leak-proof.

LABELLING REQUIREMENTS

A. Effective May 1, 1997, all meat and poultry and meat and poultry products exported to the Russian Federation in consumer ready packages must have Russian language labeling. The Russian language label should include the following information:

1. name of the product;
2. country of production and the producing company (the name of the company can be in English);
3. metric weight or metric volume of the product;
4. names of the main ingredients of the product, including food additives in descending order of predominance;
5. nutritional value of the product, i.e. calories per gram (the designation need not be in terms of serving size);
6. conditions of storage;
7. best before date or date of production of the product and its shelf life; and
8. instructions for use (for processed products).

This information can be applied using pressure sensitive stickers. It is not required to be applied in the presence of the inspection legend.

It is unclear whether this labeling applies to bulk packaged meat product. Pending further clarification from Russian officials, it is recommended that U.S. exporters label bulk product in the same manner as is required for consumer ready packages. At the very least, U.S. exporters should provide the required Russian language as part of the shipping documents (i.e., invoice or bill of lading).

Additionally, reports have indicated that it may be possible to apply the Russian language labels in Russia prior to Customs entry. While FSIS strongly recommends that companies apply the labels in the U.S., any company requesting certification of products without the Russian language labels will be fully responsible for making arrangements for the labels to be applied in Russia prior to entry into commerce; and, further, if this option is chosen FSIS may not be in a position to resolve labeling problems once the shipment has left the United States.

B. Fresh/Frozen Poultry Labeling Requirements - In addition to U.S. Domestic labeling requirements each carton must bear a label in Russian with the following information:

1. name of company,
2. name of product,
3. establishment number,
4. "Product of USA for Export to Russia,"
5. net weight, and
6. packing date.

Note: This Russian language label does not require any FSIS approval as "For Export Only" labeling if prepared as a sticker which is applied with a label meeting all FSIS requirements.

DOCUMENTATION REQUIREMENTS

A. Certification Requirements

1. Obtain FSIS Form 9060-5--Export Certificate of Wholesomeness.
2. Additional Certificates
 - a. Raw pork including bacon, and pork for retail sale. Obtain FSIS Form 9450-3 (04/26/2000) - Veterinary Certificate for Pork Meat, Exported into the Russian Federation. (see [Guideline for Completion of FSIS Form 9450-3](#)). Copies can also be obtained from the Technical Service Center, Import/Export Division at (402) 221-7400.*

(1) When FSIS Form 9450-3 is issued for consolidated shipments in which product is sourced from more than one plant, plants may be listed in the "Name (No.) and Address of Establishment Approved by the Veterinary Service" block of the 9450-3 by establishment number only without including names and addresses.

- b. Pork casings. Obtain FSIS form 9450-6 (7/95) -- Veterinary Certificate for Pork Intestine Raw Material, Exported Into the Russian Federation.
- c. Poultry. Obtain FSIS form 9450-4 (3/96) -- Veterinary Certificate for Poultry Meat Exported into the Russian Federation.
- d. Raw beef. Obtain FSIS form 9450-5 (04/26/99) -- Veterinary Certificate for Beef Meat Exported into the Russian Federation.
- e. Fully cooked meat and poultry products. Obtain FSIS form 9450-7 (7/95)-- Veterinary Certificate for Prepared Meat Products Exported Into the Russian Federation.

f. Heat treated but not fully cooked-- not shelf-stable poultry products. Obtain FSIS form 9450-7 (7/95) -- Veterinary Certificate for Prepared Meat Products Exported Into the Russian Federation.

3. Horsemeat - Obtain FSIS Form 9060-10 and 9450-11 (03/04/99), Veterinary Certificate for Horsement Exported into the Russian Federation.

B. Signatures on Certificates. All certificates accompanying product into the Russian Federation are to be signed by an FSIS veterinarian.

1. Raw pork and raw products that contain pork - FSIS Form 9060-5 and FSIS Form 9450-3 are to be signed by the same FSIS veterinarian in the field. The field veterinarian's signature on FSIS Form 9450-3 must be signed in the left box. This signature certifies that the raw pork listed on the certificate complies with all the certification statements on this form.

In addition, on the revised Form 9450-3, the field veterinarian must indicate the method of trichinae destruction by checking the appropriate "box" on the certificate. If the pork is being exported to Russia for retail sale, then each individual carcass must be trichinae tested with negative results. If the pork is being exported for other than retail sale, then the meat may be subjected to trichinae testing by pool digestion with negative results. It is the responsibility of plant management to assure the FSIS veterinarian signing the document that the swine from which the pork meat is derived are eligible and complies with all certification statements. Records supporting the assurances by plant management should be available for review.

An Import/Export Division staff veterinarian will co-sign FSIS Form 9450-3 in the right box. This signature will authenticate the signature of the field veterinarian to the Russian authorities. All four copies of FSIS Form 9450-3 must be signed with an original signature.

The exporter must mail the completed ORIGINAL and three copies of FSIS Form 9450-3, each copy signed with an original signature by the FSIS field veterinarian to:

USDA, FSIS, FO, SOS-Export
Technical Service Center
Suite 300 Landmark Center
1299 Farnam St.
Omaha, NE 68102
Phone: 402-221-7400
FAX: 402-221-7479

A TSC staff veterinarian will co-sign the certificate in the second signature block, and return the certificate to the exporter. The exporter should provide instructions about where and how to return the signed certificate. The importer's permit number and the processing establishment in the Russian Federation is not required on the FSIS form 9450-3. Leave this section blank.

2. Fully cooked pork products and fully cooked products that contain pork. FSIS Form 9060-5 and FSIS Form 9450-7 are to be signed by the same FSIS veterinarian in the field. FSIS 9450-7 is not required to be cosigned by TSC.

3. Beef. The Russian Federation requires the cattle from which the meat originated to be from a premise free of tuberculosis and brucellosis during the last 6 months. Before the FSIS

veterinarian signs FSIS Form 9450-5, slaughter plant management should provide a letter of assurance stating:

"To the best of my knowledge, the cattle represented by FSIS Forms 9450-5 and 9060-5 (MP_) No.: _____) arrived from a premise which has been free of tuberculosis and brucellosis during the last 6 months."

4. FSIS Form 9060-5, 9060-10, 9450-3, 9450-4, 9450-5, 9450-6, 9450-7, and 9450-11 are to be signed by the same veterinarian at the field location.

OTHER REQUIREMENTS

A. Poultry flock health certification

1. Flock Health Certification - Plant management must present, on a weekly basis, a Flock Health Certification document (see [example](#)) to the IIC at the slaughter plant. This document is issued by an APHIS accredited industry veterinarian and indicates that the birds presented for slaughter during the indicated week have been inspected and found to be clinically healthy. This document should be kept on file by the IIC.
2. State Veterinarian's Report - On a monthly basis the State Veterinarian from the state where the birds originated must issue a statement that the 6 poultry diseases listed in the Russian certificate are not present in commercial poultry flocks in that state. USDA and the Russian Federation have agreed upon the definitions of the poultry health diseases listed in the Russian certificate. The agreed upon definitions are those indicated in the State Veterinarian's Report (see [example](#)). This report is valid for 45 days after it was issued. This document should be kept on file by the IIC.
3. At the time of export certification, plant management must present copies of these documents to the certifying DVM, whether the certification takes place at the slaughter facility or at a cold storage facility, and provide assurances that the animal health documents represent the product presented for export certification. The product is not eligible for export to the Russian Federation without this documentation.

B. Laboratory testing of poultry meat

1. Residue testing - A residue monitoring program, in addition to the FSIS National Residue Program, is required in order to be eligible to export to Russia. Plant management must take samples from birds from each farm which supplies birds for export to the Russian Federation at the time of slaughter.
 - a. Heavy metal and pesticides
 1. Product is to be sampled from each farm producing poultry for export to the Russian Federation
 2. Frequency of sampling - on a quarterly basis, samples from each farm are composited and sent to a laboratory
 - b. Antibiotic testing
 1. Product is to be sampled from each farm producing poultry for export to the Russian Federation.
 2. Frequency of sampling - on a monthly basis, samples from each farm are composited and sent to the laboratory

- c. Choice of laboratory and shipping of samples to the laboratory is the responsibility of plant management. However, the laboratories used must be participants in the Agricultural Marketing Service (AMS) "Laboratory Verification Program."
- d. Verification of residue testing prior to issuance of FSIS Form 9450-4. Test results must be presented from all slaughter establishments contributing poultry to the consignment. At the time of export certification, plant management of the establishment requesting export certification must present copies of the residue test results to the certifying FSIS veterinarian. These results should be kept on file in the government office .
 - 1. Heavy metals and pesticides - laboratory reports must be dated within 105 days of export certification.
 - 2. Antibiotics - laboratory reports must be dated within 45 days of the date of export certification.
 - 3. Residue levels must be below the action levels presented in the ["Laboratory Verification Program For The Analysis Of Poultry Products Destined For Exportation From The United States To Russia."](#)
- 2. Salmonella testing - Each consignment (product represented on the export certificate) of poultry meat for export to the Russian Federation must be tested for Salmonella and comply with Russian requirements.
 - a. Salmonella sample - 25 grams collected aseptically from deep muscle tissue
 - b. Sampling frequency - each consignment assembled for export to Russia
 - c. Choice of laboratory and shipping of samples to the laboratory is the responsibility of plant management. However, the laboratories used must be participants in the Agricultural Marketing Service (AMS) "Laboratory Verification Program."
 - d. Verification of Salmonella testing prior to issuance of FSIS Form 9450-4.
 - 1. Negative Salmonella test results for the consignment must be presented to the FSIS veterinarian before export certification can be issued. Identification of the consignment must be maintained until the test procedures are completed. Copies of the results must be maintained in the government office.
 - 2. Should the original sample be positive, 5 additional samples can be tested. If the results are positive for more than 1 of those 5 samples, the consignment is not eligible for export to the Russian Federation.
- 3. Laboratory Verification Program - Residue and Salmonella testing of poultry products exported to Russia must be performed in a laboratory operating under the ["Laboratory Verification Program"](#) For The Analysis Of Poultry Products Destined For Exportation From The United States To Russia."

Note: When the export documents are issued from a cold storage or other non-slaughter establishment, alternatively to providing copies of the State veterinary report, flock health certificates, residue test results, and Salmonella test results, the IIC at the slaughter establishment can provide FSIS Form 9450-4A (12/96) for verification of the acceptability of these results.

B. Trichinae destruction in raw pork for further processing.

- 1. Raw pork meat intended for export to the Russian Federation for further processing must

be subjected to a freezing regimen according to 9 CFR 318.10(c)(2)(iv) for destruction of trichinae. The Export Certificate of Wholesomeness (FSIS form 9060-5) and FSIS Form 9450-3 will not be signed until the trichinae treatment is complete.*

C. Trichinae analysis for raw pork for retail sale.

Raw pork intended for export to the Russian Federation for retail sale must originate from swine subjected to a trichinae detection program at the time of slaughter. Slaughter plants with acceptable trichinae laboratories are identified in the Russian Federation list of approved raw pork plants and cold storages. The establishment must also have an acceptable control program to identify and segregate pork found to be trichinae-free. FSIS Forms 9060-5 and 9450-3 will not be signed unless the pork was tested negative for trichinae. Laboratories used must participate in the Agricultural Marketing Service (AMS) " Trichinae Analyst and Laboratory Certification Program For Pork " (same program required for export of horsemeat to the European Union). For further information contact :

Isaac (Gene) Sterling (202) 720-5898
Chemist, USDA, AMS, STD, TSB
P.O. Box 96456, Room 3517-South
14th & Independence Avenue, S.W.
Washington, DC 20090-6456

D. Porcine Reproductive and Respiratory Syndrome (PRRS) Analysis. Sampling for PRRS analysis for raw pork is no longer required.

E. Raw pork must originate from an approved facility. Plant management must develop a control program to assure that only raw pork slaughtered and stored in approved establishments is certified for export to the Russian Federation.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval

1. Poultry - All establishments involved in processing or storing raw poultry intended for export to the Russian Federation must be reviewed by an official of the Russian Ministry of Agriculture and listed on the approved plant list for raw poultry into the Russian Federation prior to being eligible for export. For additional information regarding the approval process, contact the Technical Service Center at (402) 221-7400.
2. Raw Pork - All establishments involved in slaughtering or storing raw pork intended for export to the Russian Federation must be reviewed by an official of the Russian Ministry of Agriculture and listed on the approved plant list for raw pork into the Russian Federation prior to being eligible for export.

Note: Intermediate plants (e.g., cutting, boxing, bacon processing plants, etc.) do not need prior approval, however if products bear the establishment number of unapproved plants, delays or rejections of the shipments could occur.

For additional information regarding the approval process, contact the Technical Service Center at (402) 221-7400.

3. The following products may originate from any Federally inspected facility:
 - a. fully cooked pork products, pork casings,
 - b. beef and beef products, or
 - c. fully-cooked poultry products and "heat-treated but not-fully-cooked, not-shelf-stable poultry products."

B. List of Eligible Plants

1. The Russian Federation list of approved raw pork plants and cold storage facilities approved to handle raw pork is included in the Export Requirements Library or call the FSIS Technical Service Center at (402) 221-7400.
2. The Russian Federation list of approved poultry processing plants and cold storage facilities approved to handle raw poultry is also included the Export Requirements Library or the FSIS Technical Service Center at(402) 221-7400.

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